

MAX'S OYSTER BAR

DESSERTS

Rum Butter Bread Pudding

Vanilla gelato, almond praline 8.00

*Pineau Des Charentes 9.00

Vanilla Bean Crème Brûlée

Fresh seasonal berries 7.00

*Taylor Fladgate 20 yr. Tawny 13.00

Key Lime Pie

Graham cracker crust

blood orange sauce, lime zest 8.00

*Michele Chiarlo Nivole 7.00

Coconut Cream Cheesecake

Coconut macaroon crust, chocolate sauce 8.00

*Montevina Zinfandel Port 8.00

Gelato and Sorbet

Selections change daily 6.00

Molten Chocolate Truffle Beignets

Sugar dusted 8.00

* Grand Marnier 8.00

Banana Cream Pie

Oreo cookie crust, chocolate-hazelnut sauce

vanilla pastry cream, hazelnut-almond brittle 8.00

* St. Supery Moscato 8.00

Chocolate Layer Cake

Vanilla whipped cream, tart cherry sauce 8.00

*Hennessy VS Cognac 9.00

Housemade Almond Biscotti

1.50 each

*Chapoutier Banyuls 9.00

Milk Chocolate Praline Truffle

2.00 each

*Mionetto Prosecco (375ml) 16.00

Pastry Chef • Myriam Alicea

*Suggested Beverage Pairings

Hot Cinnamon Spice

Black tea, 3 types of cinnamon
clove and orange peel

Chamomile

Egyptian chamomile flowers
naturally caffeine-free

Earl Grey Supreme

Four black teas, silvertips and
oil of bergamot

Pomegranate Oolong

Ti Quan Yin Oolong



2.50

Dragon Pearl Jasmine

Light colored brew is full of floral
and sweet aromas

Organic English Breakfast

Chinese black tea from Keemun

Organic Bankok

Green tea with coconut
lemongrass and ginger

Mint Verbena

Peppermint and lemon verbena
naturally caffeine-free



BARONET COFFEE

Regular or Decaf 2.50

Lavazza Espresso

Regular or Decaf 2.50

Double Espresso 3.75

COFFEE AND ESPRESSO



Macchiato

Espresso with a dollop of froth 2.50

Cappuccino

Espresso with frothed milk 3.25

Latte

Espresso and steamed milk

After Dinner Drinks

PORT & SHERRY

Graham 40 year old Tawny	24.00
Harvey's Bristol Cream	6.00
Lustau Fino	7.00
Lustau Muscat Solera	7.00
Lustau Oloroso Sherry	7.00
Ramos-Pinto 20 yr.old Tawny	15.00
Taylor Fladgate Quinta De Vargellas	10.00
Taylor Fladgate 20 year old Tawny	13.00
Warre's Warrior Port	8.00
Warre's Otima Tawny	10.00
Montevina Zinfandel Port	8.00

EAU DE VIE

Dar on Cal vados	8.00
Gr appa di Tor col at o	18.00
Gr appa di Vespaio l o	18.00
Pal l ini l imoncel l o	8.00
Sogna di Sor rent o l imoncel l o	8.00




DESSERT WINE

Banyuls, M.Chapoutier	9.00
Nivole, Michele Chiarlo	7.00
Framboise, Pacific Rim	9.00
Moscato, St. Supéry	8.00
Pineau Des Charentes	9.00
Raymond, Eloquence	15.00
Dolce, Late Harvest Wine	25.00




Taste something clearly different

EAU-DE-VIE FROM WESTFORD HILL DISTILLERS

Pear William	9.00	
Frambois	11.00	
Aged Apple Brandy	13.00	



COGNAC



Armagnac Cerbois VSOP	8.00
Armagnac Cles des Ducs	24.00
Courvoisier Napoleon	13.00
Courvoisier VSOP	11.00
Grand Marnier	8.00
Grand Marnier Centenaire	22.00
Grand Marnier Cent Cinquantenaire	29.00
Hennessy VS	9.00
Hennessy XO	25.00
Hine Antique	21.00
Hine Triomphe	30.00
Kelt VSOP	10.00
Remy Martin VSOP	12.00
Remy Martin XO	25.00
Xante	8.00

SCOTCH

Balvenie Doublewood 12 year	12.00
Dalwhinnie 15 year	10.00
Glenfiddich 12 year	12.00
Glenlivet 12 year	10.00
Glenmorangie 12 year	13.00
Lagavulin 16 year	16.00
Laphroaig 10 year	12.00
Macallan 12 year	14.00
Macallan 15 year	20.00
Macallan 18 year	25.00
Oban 14 year	14.00
Johnny Walker Green	15.00
Johnny Walker Gold	18.00
Johnny Walker Blue	40.00